

Howfield Manor



once upon a time ...

Howfield Manor

12th Century, 16-bedroom, Manor House



This unique hidden gem set in 5 acres of beautiful gardens and grounds.

Just 2 miles from the historic City of Canterbury,
Howfield Manor is the perfect venue for your Special Day.

We hold a civil ceremony license which enables you to get married at our beautiful lake view gazebo outside
or inside in our Oak Room/Manor Suite.

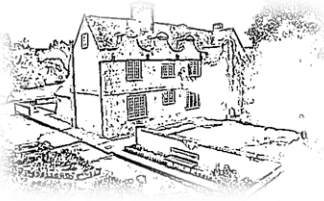
Lake view Gazebo	Up to 100 guests
Manor Suite	Up to 100 guests
Oak Room	Up to 50 guests

When it comes to your Wedding Breakfast we have various options available, seating for up to 120 guests
with the evening reception up to 150 guests.



Together we will make your wedding day special from beginning to end

Howfield Manor



Wedding Packages 2024/2025

Summer

May to September

Monday – Thursday

~£7495~

Friday - Sunday

~£9495~

Winter

October to April

Monday – Thursday

~£6495~

Friday - Sunday

~£8495~

Includes for 50 guests:

Services of our dedicated wedding co-ordinator

Ceremony room hire (lake view or our Oak/Manor Suite)

Welcome drink and canapés

Full use of our Gardens and Grounds for photographs

Manor Suite and Marquee for your wedding breakfast and evening reception

Three course wedding breakfast with coffee and chocolates

(Additional day guests £,95.00 per person)

½ bottle of house wine per person during the wedding breakfast
& a glass of sparkling wine for the toast
Cake Stand and Knife

Evening Buffet

(Additional evening guests £,21.95 per person)

Professional DJ and disco lighting

Master of Ceremonies

Complimentary overnight bridal room for the wedding couple

Special rates for guests requiring overnight accommodation

(£,150 per room per night with breakfast included when you book all the rooms)

Howfield Manor



Good things come in small wedding packages

Intimate Wedding Package – 2024/2025

~£3295~

Maximum 30 guests:

Three course wedding breakfast with coffee and chocolates
(Additional day guests are £80.00 per person)

Services of our dedicated wedding co-ordinator

Ceremony room hire (lake view or our Oak/Manor Suite)

Welcome drink and canapés

Full use of our Gardens and Grounds for photographs

Use of the Oak Room/Manor Suite)

½ bottle of house wine per guest

Glass of sparkling wine for the toast

Cake Stand and Knife

Complimentary overnight bridal room for the wedding couple

Special rates for guests requiring overnight accommodation
(£150 per room per night with breakfast included when you book all the rooms)

Available throughout the year subject to availability

Howfield Manor



Wedding Canapes

Hot

Smoked chicken and truffle oil tartlets with tarragon*

Duck spring rolls with hoi sin sauce

Tempura prawns with coriander aioli*

Wild mushroom tartlet with thyme and garlic (V)

Tempura vegetables with honey and sesame seeds (vegan)

Cold

Salmon rilette with capers and lemon*

Goats cheese and tomato tartlets* (V)

Roast beef rose with horseradish cream*

Mushroom tar-tar with fresh herbs* (vegan)

Prawn and marie rose tartlets

Sweet

Glazed fruit tartlet with pistachio

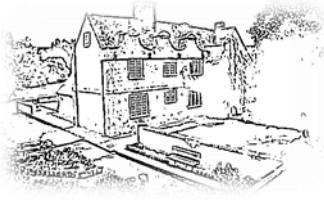
Chocolate brownie with pecans

Homemade lavender fudge*

(Choosing 3 from the above selection)

* indicates dishes that are OR can be adapted to gluten free with notification

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Wedding Menu

<u><i>Starter</i></u>	<u><i>Main Course</i></u>	<u><i>Dessert</i></u>
<p>Hot option</p> <p>Roasted parsnip and thyme soup* (vegan)</p> <p>Blue cheese and walnut tart with rocket, balsamic dressing (V)</p> <p>Grilled mackerel fillet with shallot* and potato salad</p> <p>Chicken satay skewers with spiced* peanut salad and pickled mooli</p> <p>Teriyaki salmon salad with spring* onions and ginger</p> <p>Butternut squash soup with* parmesan crumble and pancetta</p> <p>Goats cheese bruschetta with smoked tomato fondue, mixed leaves and basil oil (V)</p> <p>Cold option</p> <p>Smoked chicken terrine with garden* herbs, tarragon oil</p> <p>Pressed seafood terrine with lobster* aioli</p> <p>Smoked salmon platter with* horseradish cream, caper and shallot dressing</p> <p>Red and golden beetroot salad with* pickled walnuts and sherry dressing (vegan/vegetarian)</p> <p>Grilled Mediterranean vegetable* salad with tomato pesto (V)</p> <p>Caesar salad with anchovies,* parmesan and croutons</p> <p>Traditional prawn cocktail served* with brown bread and butter</p>	<p>Roasted chicken breast with mash* potato, sautéed wild mushrooms, green beans and shallots, red wine sauce</p> <p>Confit duck leg with braised red* cabbage, boulangere potatoes, chestnut and thyme sauce</p> <p>Pan fried sea-bream fillet with* gremolata, new potatoes, fennel compote, saffron butter sauce</p> <p>Oven baked cod fillet with braised puy lentil and chorizo stew, sweet potato fondant, salsa verde</p> <p>Slow roast belly of pork with glazed* apple, sauté potatoes, seasonal greens, sage and red wine sauce</p> <p>Pepper crusted salmon fillet with* ratatouille, basil pesto and black olive tapenade</p> <p>Braised shoulder of lamb with swede* mash, green beans, roasted shallot, rosemary infused sauce</p> <p>Slow roasted sirloin of beef with* Yorkshire pudding, roast potatoes, seasonal vegetables and red wine sauce</p> <p><u>Vegetarian/Vegan option:</u></p> <p>Pearl barley risotto with butternut squash, sage and garlic (vegan/vegetarian)</p> <p>Root vegetable and grain mustard* crumble with seasonal greens (V)</p> <p>Baked aubergine and tomato lasagne* with pine nuts and basil (vegan)</p> <p>Goats cheese and spinach ravioli, smoked tomato fondue, red pepper romesco dressing (V)</p>	<p>Hot option</p> <p>Sticky toffee pudding with spiced toffee sauce, banoffee ice cream</p> <p>Baked almond frangipane with plum* compote and Chantilly cream</p> <p>Spiced apple crumble with clotted cream</p> <p>Cold option</p> <p>Howfield eton-mess*</p> <p>Lemon curd tart with raspberry sorbet</p> <p>Vanilla crème brulee with seasonal* berry compote</p> <p>Millionaires chocolate tart with vanilla ice cream</p> <p>Vanilla cheesecake with marinated cherries</p> <p>Mango and passion fruit salad with* raspberry sorbet (vegan)</p> <p>Cheese selection with homemade chutney, celery and cheese biscuits (gluten free biscuits available with notification)</p> <p>* indicates dishes that are OR can be adapted to gluten free with notification</p>

Please choose one option for each course, a second choice may be added subject to minimum numbers

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Children's Wedding Menu

Starter

Garlic bread/ cheese and garlic bread

Rockette salad with parmesan*

Mixed salad with house dressing*

Main Course

Mini fish and chips with tartar sauce

Sausage & mash, vegetables and gravy*

Pasta with tomato sauce and basil

Dessert

Fresh fruit salad and vanilla ice cream*

Chocolate sundae with berry compote

Selection of ice creams, vanilla, strawberry and chocolate

Please choose one option from each course

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Wedding Evening Buffet

Assorted sandwiches to include*:

Honey roast ham and mustard, tuna mayonnaise, egg mayonnaise and cheese & pickle

Meat

Chicken satay skewers with peanut dip*

Homemade sausage rolls

Duck and hoi-sin spring rolls

Honey and BBQ glazed pork ribs*

Buttermilk fried chicken goujons with coriander aioli*

Fish

Cod bites with tartar sauce

Fish goujons with lemon aioli*

Peppered squid with smoked paprika*

Homemade prawn and sesame toasts*

Vegetarian

Roasted onion and goats cheese samosas

Baked flat breads with mozzarella and tomato tapenade*

Mini vegetarian quiche selection

Baked brie and red onion tartlets

(Choosing 6 items from the above)

We can also offer Hog Roast/BBQ options as your evening buffet

* indicates dishes that are OR can be adapted to gluten free with notification



... and they lived happily ever after

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